

Amendments To The Claims:

This listing of claims, along with their corresponding status identifiers, will replace all previous listings and versions of the claims.

Claim 1 (canceled) A method of producing beef jerky having a unique and distinctive aroma and flavor, which comprises the steps of:

slicing the beef product into strips;

marinating the beef strips for up to two hours with soy sauce, teriyaki sauce, mesquite liquid smoke, Worcestershire sauce, and salt;

dehydrating the beef strips until they become crisp; and

packaging the beef strips into containers.

Claim 2 (canceled) Beef jerky strips having a unique and distinctive aroma and taste, comprising:

a plurality of thinly sliced beef strips;

the beef strips intermixed and soaked in soy sauce, teriyaki sauce, Worcestershire sauce, mesquite liquid smoke, and salt, and

the beef strips dehydrated until they are crisp and capable of being broken into pieces by an individual's hands and fingers.

Claim 3 (new) A method of producing beef jerky having a unique and distinctive aroma and flavor, which comprises the steps of:

slicing three pounds of beef product into thin strips;

marinating the beef strips for at least two hours in four ounces of soy sauce, five ounces of teriyaki sauce, six ounces of mesquite liquid smoke, one and $\frac{3}{4}$ ounces of Worcestershire sauce, and 20 shakes of a season salt;

dehydrating the marinated beef strips until they become crisp; and
packaging the beef strips into containers.

Claim 4 (new) Beef jerky strips having a unique and distinctive aroma and taste, comprising:

three pounds of beef that are sliced into a plurality of thin beef strips;

the beef strips intermixed and soaked for at least two hours in four ounces of soy sauce, five ounces of teriyaki sauce, one and $\frac{1}{4}$ quarter ounces of Worcestershire sauce, six ounces of liquid smoke and at least 20 shakes of season salt; and

the beef strips dehydrated until they are crisp and capable of being broken into pieces by an individual's hands and fingers and whereupon each beef strip maintains its flavor until the individual consumes the last bite of the beef strip.